

**MENASHA HEALTH DEPARTMENT - RESTAURANT / RETAIL FOOD SERVICE INSPECTION REPORT**

Business Name <b>BJ Clancy's</b>		Business Address 3341 S. Oneida Street		County <b>Winnebago</b>		ID # <b>02-21822-M</b>	
Legal Licensee <b>BJ Clancy's</b>		Mailing Address (Licensee) same		Telephone # (920 ) 739-7938			
Date of inspection 12/12/13		Bare Hand Contact Plan in Place <input type="checkbox"/> Yes <input checked="" type="checkbox"/> No		Type of Establishment <input checked="" type="checkbox"/> Restaurant <input type="checkbox"/> Retail <input type="checkbox"/> School <input type="checkbox"/> Liq lic		Is operator Certified <input checked="" type="checkbox"/> yes <input type="checkbox"/> no <input type="checkbox"/> pending <input type="checkbox"/> N/A	
<b>Inspection Type</b> <input type="checkbox"/> pre-inspection <input checked="" type="checkbox"/> routine inspection <input type="checkbox"/> Re-inspection <input type="checkbox"/> Complaint <input type="checkbox"/> Downtime <input type="checkbox"/> Non inspection visit				<b>Action Taken</b> <input type="checkbox"/> Operational <input type="checkbox"/> Conditional Permit 30 days <input type="checkbox"/> Withhold Permit <input type="checkbox"/> License suspended <input type="checkbox"/> License revoked <input type="checkbox"/> Other			
<b>Person in Charge</b> <b>Robert John</b>				<b>CFM # and expiration</b> <b>CFM #</b> <b>expiration date</b>			
<b>FOODBORNE ILLNESS RISK FACTORS</b>							
Circle designated compliance status for each item <b>IN</b> -in compliance <b>OUT</b> – out of compliance <b>N/O</b> – not observed <b>N/A</b> – not applicable				Mark an <b>X</b> in appropriate box for <b>COS</b> and/or <b>R</b> <b>COS</b> – corrected on site during inspection <b>R</b> - repeat violation			

COMPLIANCE STATUS			COS	R	COMPLIANCE STATUS			COS	R
<b>DEMONSTRATION OF KNOWLEDGE</b>					<b>POTENTIALLY HAZARDOUS FOOD TEMPERATURE</b>				
1A	IN	Certified food manager, duties	<input type="checkbox"/>	<input type="checkbox"/>	16	IN	Proper cooking time and temperature	<input type="checkbox"/>	<input type="checkbox"/>
1B	OUT	Person in charge, ID knowledgeable, duties and responsibilities	<input type="checkbox"/>	<input type="checkbox"/>	17	NO	Proper re-heating procedures for hot holding	<input type="checkbox"/>	<input type="checkbox"/>
<b>EMPLOYEE HEALTH</b>					<b>CONSUMER ADVISORY</b>				
2	OUT	Management awareness, policy present	<input type="checkbox"/>	<input type="checkbox"/>	23	OUT	Consumer advisory supplied	<input type="checkbox"/>	<input checked="" type="checkbox"/>
3	IN	Proper use of reporting, restriction and exclusion	<input type="checkbox"/>	<input type="checkbox"/>	<b>HIGHLY SUSEPTABLE POPULATIONS</b>				
<b>GOOD HYGENIC PRATICES</b>					24	NA	Pasteurized foods used; prohibited foods not offered	<input type="checkbox"/>	<input type="checkbox"/>
4	OUT	Proper eating, tasting, drinking	<input type="checkbox"/>	<input type="checkbox"/>	<b>CHEMICAL</b>				
5	IN	No discharge from eyes, nose and mouth	<input type="checkbox"/>	<input type="checkbox"/>	25	NA	Food additives approved and properly use	<input type="checkbox"/>	<input type="checkbox"/>
<b>PREVENTING CONTAMINATION FROM HANDS</b>					26	IN	Toxic substances properly identified, stored, used	<input checked="" type="checkbox"/>	<input type="checkbox"/>
6	IN	Hands cleaned and properly washed	<input type="checkbox"/>	<input type="checkbox"/>	<b>CONFORMANCE WITH APPROVED PROCEDURES</b>				
7	IN	No bare hand contact or using approved plan	<input type="checkbox"/>	<input type="checkbox"/>	27	NA	Compliance with variance, specialized process, HACCP plan	<input type="checkbox"/>	<input type="checkbox"/>
8	IN	Adequate hand washing facilities supplied and accessible	<input type="checkbox"/>	<input type="checkbox"/>	<b>Risk Factors:</b> are important practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health interventions are control measures to prevent foodborne illness or injury.				
<b>APPROVED SOURCE</b>					Risk factor violations should be corrected on site during the inspection unless there is some reason that correction cannot be immediately made.				
9	IN	Food obtained from approved source	<input type="checkbox"/>	<input type="checkbox"/>					
10	NO	Food received at proper temperature	<input type="checkbox"/>	<input type="checkbox"/>					
11	IN	Food in good condition, safe, unadulterated	<input type="checkbox"/>	<input type="checkbox"/>					
12	NA	Records available, shell stock tags, parasite destruction	<input type="checkbox"/>	<input type="checkbox"/>					
<b>PROTECTION FROM CONTAMINATION</b>									
13	OUT	Food separated and protected	<input type="checkbox"/>	<input checked="" type="checkbox"/>					
14	IN	Food contact surfaces cleaned and sanitized	<input type="checkbox"/>	<input type="checkbox"/>					
15	IN	Proper disposition of returned, previously served, reconditioned & unsafe food	<input type="checkbox"/>	<input type="checkbox"/>					

GOOD RETAIL PRACTICES									
Good retail practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into food. Mark an X in box if item is not in compliance. Mark an X in appropriate box for COS/R. <b>COS</b> – corrected on site during inspection <b>R</b> - repeat violation									
<b>SAFE FOOD AND WATER</b>			<b>COS</b>	<b>R</b>	<b>PROPER USE OF UTENSILS</b>				
28	NA	Pasteurized eggs used where required	<input type="checkbox"/>	<input type="checkbox"/>	41	IN	In use utensils properly stored	<input type="checkbox"/>	<input type="checkbox"/>
29	IN	Water and ice from approved source	<input type="checkbox"/>	<input type="checkbox"/>	42	IN	Utensils equipment and linen properly stored and used	<input type="checkbox"/>	<input type="checkbox"/>
30	NA	Variance obtained for specialized processing methods	<input type="checkbox"/>	<input type="checkbox"/>	43	IN	Single-use and Single service articles properly stored and used	<input type="checkbox"/>	<input type="checkbox"/>
<b>FOOD TEMPERATURE CONTROL</b>					44	IN	Gloves properly used	<input type="checkbox"/>	<input type="checkbox"/>
31	IN	Proper cooling methods used; adequate equip. for temperature control.	<input type="checkbox"/>	<input type="checkbox"/>	<b>UTENSILS AND EQUIPMENT</b>				
32	IN	Plant food properly cooked for hot holding	<input type="checkbox"/>	<input type="checkbox"/>	45	OUT	Food and nonfood contact surfaces; cleanable, properly designed, constructed and used	<input type="checkbox"/>	<input type="checkbox"/>
33	IN	Approved thawing methods used.	<input type="checkbox"/>	<input type="checkbox"/>	46	IN	Warewash facilities; installed, maintained, and used	<input type="checkbox"/>	<input type="checkbox"/>
34	OUT	Thermometers provided and accurate	<input type="checkbox"/>	<input type="checkbox"/>	47	IN	Non-food contact surfaces clean	<input type="checkbox"/>	<input type="checkbox"/>
<b>FOOD PROTECTION</b>					<b>PHYSICAL FACILITIES</b>				
35	IN	Food properly labeled original container	<input type="checkbox"/>	<input type="checkbox"/>	48	IN	Hot and cold water available, under pressure	<input type="checkbox"/>	<input type="checkbox"/>
36	IN	Pests and animals not present, no unauthorized persons	<input type="checkbox"/>	<input type="checkbox"/>	49	IN	Plumbing installed; proper backflow devices	<input type="checkbox"/>	<input type="checkbox"/>
37	IN	Contamination prevented during food preparation storage and display	<input type="checkbox"/>	<input type="checkbox"/>	50	IN	Sewage and wastewater properly disposed	<input type="checkbox"/>	<input type="checkbox"/>
38	IN	Personal cleanliness, jewelry	<input type="checkbox"/>	<input type="checkbox"/>	51	IN	Toilet facilities, properly constructed, supplied and clean	<input type="checkbox"/>	<input type="checkbox"/>
39	OUT	Wiping cloths; properly used and stored	<input type="checkbox"/>	<input checked="" type="checkbox"/>	52	IN	Garbage and refuse, properly disposed facilities and maintained	<input type="checkbox"/>	<input type="checkbox"/>
40	IN	Plant food cooking for hot hold Washing all fruits and vegetables	<input type="checkbox"/>	<input type="checkbox"/>	53	IN	Physical facilities installed maintained and clean	<input type="checkbox"/>	<input type="checkbox"/>
			<input type="checkbox"/>	<input type="checkbox"/>	54	OUT	Adequate ventilation and lighting, designed and used.	<input type="checkbox"/>	<input type="checkbox"/>

Menu Review: Review Conducted ☒ yes ☐ no - New menu items ☐ Yes ☒ No New items

New processes: Does new process require variance ☐yes ☐ no

What interim step was taken pending variance

Addition to Consumer Advisory ☐ yes ☐ no New menu item which requires consumer advisory

Concerns / Corrections Suggested: Consumer advisory statement is required on breakfast menu

TEMPERATURES – Refrigeration/hot hold/cook					
Item / Location	Temp	Item / Location	Temp	Item / Location	Temp
walk in cooler	36°F	prep cooler	40°F	upright refrigerator	39°F
hot hold gravy	137°F	prep cooler back prep cooler	38°F	--	° F
Cook chicken	172°F	Cook --	° F	Cook --	° F
WAREWASHING INFORMATION					
Machine Name	Sanitization Method	Thermo Label confirmed	PPM/ temp	Sanitizer Name / Approved Y/N	Sanitizer Type
Rhienhardt	sanitizing machin	<input type="checkbox"/> yes <input type="checkbox"/> No	50ppm / 121 °F rinse	chlorine <input type="checkbox"/> Yes <input type="checkbox"/> No	chlorine
Bar dish machine	sanitizing machin	<input type="checkbox"/> yes <input type="checkbox"/> No	50ppm / 113 °F rinse	chlorine <input type="checkbox"/> Yes <input type="checkbox"/> No	chlorine

### CDC Risk Code Factor Abbreviations and Violation by Category Numbers Table

(Use this table to group CDC risk factor listed below with violation from page 1)

Unsafe Sources (US)	Inadequate Cooking (IC)	Improper Hold (IH)	Cross Contamination (CC)	Personal Hygiene (PH)	Other CDC Factors (O)
9	16	18	13	3	1A
10	17	19	14	4	1B
11		20	15	5	2
12		21		6	23
		22		7	24
				8	25
					26

For each violation cited, use above table and record CDC Risk Code Factor abbreviation (such as “US” or “IH”), violation number, list from the Wisconsin Food Code (WFC) the reference number that refers to the area in violation.

Record CDC risk code abbreviation, violation # from 1<sup>st</sup> page, violation description, Food Code reference, corrective action, and score.

CDC Code	Violation number P- Priority Pf- Priority Foundation	Description of violation, WFC Reference Number including code reference text / Corrective Action Required – Note date(s) of repeat violations on previous inspections.	Compliance Date/ Corrected on site (COS)
O	1B <input type="checkbox"/> P <input checked="" type="checkbox"/> Pf <input type="checkbox"/> C	<p>Items cited such as date marking (repeat), not knowing correct raw animal product cooking temperatures, absence of a food thermometer, identify a training need for food employees. .</p> <p><b>WISCONSIN FOOD CODE REFERENCE</b>  <b>2–102.11 Demonstration.</b>            Based on the RISKS of foodborne illness inherent to the FOOD operation, during inspections and upon request the PERSON IN CHARGE shall demonstrate to the REGULATORY AUTHORITY knowledge of foodborne disease prevention, application of the HAZARD Analysis and CRITICAL CONTROL POINT principles, and the requirements of this Code. The PERSON IN CHARGE shall demonstrate this knowledge by:            (A) Complying with this Code by having no violations of PRIORITY ITEMS during the current inspection; Pf</p> <p><b>CORRECTIVE ACTION</b>            Have food employees review attached food safety fact sheets. Review this report and through active managerial controls put procedures in place to prevent repeated violations of cited priority items.</p>	--

O	2 <input type="checkbox"/> P <input type="checkbox"/> Pf <input type="checkbox"/> C	<p>Food employee in training noted working with food was asked if he was informed of employee illness policy related to his health and when he would be required to report to PIC and potentially be excluded from working with food. Employee stated that employee health had not been discussed with him .</p> <p><b>WISCONSIN FOOD CODE REFERENCE</b>  <b>2-103.11 Person in Charge.</b>  The PERSON IN CHARGE shall ensure that:  (M) FOOD EMPLOYEES and CONDITIONAL EMPLOYEES are informed of their responsibility to report in accordance with LAW, to the PERSON IN CHARGE, information about their health and activities as they relate to diseases that are transmissible through FOOD, as specified under ¶ 2-201.11 (A); Pf and</p> <p><b>2-201.11 Responsibility of the Person in Charge to Require Reporting by Food Employees and Applicants.</b>  (A) The PERMIT/LICENSE HOLDER shall require FOOD EMPLOYEES and CONDITIONAL EMPLOYEES to report to the PERSON IN CHARGE, information about their health and activities as they relate to diseases that are transmissible through FOOD. A FOOD EMPLOYEE OR CONDITIONAL EMPLOYEE shall report the information in a manner that allows the PERSON IN CHARGE to reduce the RISK of foodborne disease transmission, including providing necessary additional information, such as the date of onset of symptoms and an illness, or of a diagnosis without symptoms, if the FOOD EMPLOYEE OR CONDITIONAL EMPLOYEE:</p> <p><b>CORRECTIVE ACTION</b>  Management is required at the time of hire to explain employee health requirements with food employees. Please find copy of the employee health reporting agreement form. It is required that the information be explained to all food employees and employees at hire, it is also recommended that all employees read and sign the form and maintain for record of training.</p>	--
PH	4 <input type="checkbox"/> P <input type="checkbox"/> Pf <input checked="" type="checkbox"/> C	<p>Two open top beverage containers were noted on the line.</p> <p><b>WISCONSIN FOOD CODE REFERENCE</b>  <b>2-401.11 Eating, Drinking, or Using Tobacco.</b>  (A) Except as specified in ¶ (B) of this section, an EMPLOYEE shall eat, drink, or use any form of tobacco only in designated areas where the contamination of exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES; or other items needing protection cannot result.  (B) A FOOD EMPLOYEE may drink from a closed BEVERAGE container if the container is handled to prevent contamination of:  (1) The EMPLOYEE'S hands;  (2) The container; and  (3) Exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; and unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.</p> <p><b>CORRECTIVE ACTION</b>  Food employee beverage containers should be closed top and kept away from food and food contact surfaces and utensils.</p>	COS
CC	13 <input checked="" type="checkbox"/> P <input type="checkbox"/> Pf <input type="checkbox"/> C	<p>Ground beef was noted stored in small vertical cooler rack above pork and beef. A flat of raw eggs was noted stored in a refrigeration unit on the top shelf above multiple ready to eat food items. .</p> <p><b>WISCONSIN FOOD CODE REFERENCE</b>  <b>3-302.11 Packaged and Unpackaged Food — Separation, Packaging, and Segregation.</b>  (A) FOOD shall be protected from cross contamination by:  (1) Except as specified in (1) (c) below, separating raw animal FOODS during storage, preparation, holding, and display from:  (a) Raw READY-TO-EAT FOOD including other raw animal FOOD such as FISH for sushi or MOLLUSCAN SHELLFISH, or other raw READY-TO-EAT FOOD such as vegetables, P and</p>	COS

		<p>(b) Cooked READY-TO-EAT FOOD; P</p> <p>(c) <i>Frozen, commercially processed and packaged raw animal FOOD may be stored or displayed with or above frozen, commercially processed and PACKAGED, READY-TO-EAT FOOD.</i></p> <p>(2) <i>Except when combined as ingredients</i>, separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding, and display by:</p> <p>(a) Using separate EQUIPMENT for each type, P or</p> <p>(b) Arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented, P and</p> <p><b>CORRECTIVE ACTION</b></p> <p>All raw animal products (including raw shell eggs) must be stored below ready to eat foods. Raw animal products should be stored in order of cooking temperatures from lowest cook temps on top to highest cook temp product on the lower shelves.</p>	
IH	21 <input type="checkbox"/> P <input checked="" type="checkbox"/> Pf <input type="checkbox"/> C	<p>Ready to eat food items noted in refrigeration without date marking including portioned cooked vegetables, cooked rice, baked potatoes, pre prep reubens.</p> <p>WISCONSIN FOOD CODE REFERENCE</p> <p><b>3-501.17 Ready-to-Eat, Potentially Hazardous Food (Time/Temperature Control for Safety Food), Date Marking.</b></p> <p>(A) Except when PACKAGING FOOD using a REDUCED OXYGEN PACKAGING method as specified under § 3-502.12, and except as specified in ¶¶ (D), (E), and (G) of this section, refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared and held in a FOOD ESTABLISHMENT for more than 24 hours shall be clearly marked to indicate the date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature and time combination of 5°C (41°F) or less for a maximum of 7 days. The day of preparation shall be counted as Day 1. Pf</p> <p><b>CORRECTIVE ACTION</b></p> <p>Ready to eat potentially hazardous foods in refrigeration must be date marked for use or disposal within 7 days. Entire container can be dated if it contains portion containers prepared on the same day. All cooked vegetables rice and potatoes require date marking once cooled and refrigerated.</p>	--
IH	23 <input type="checkbox"/> P <input checked="" type="checkbox"/> Pf <input type="checkbox"/> C	<p>Breakfast menu does not contain a consumer advisory statement. Eggs are cooked to order .</p> <p>WISCONSIN FOOD CODE REFERENCE</p> <p><b>3-603.11 Consumption of Animal Foods that are Raw, Undercooked, or Not Otherwise Processed to Eliminate Pathogens.</b></p> <p>(A) Except as specified in ¶ 3-401.11 (C) and Subparagraph 3-401.11 (D) (4) and under ¶ 3-801.11 (C), if an animal FOOD such as beef, EGGS, FISH, lamb, pork, POULTRY, or shellfish is served or sold raw, undercooked, or without otherwise being processed to eliminate pathogens, either in READY-TO-EAT form or as an ingredient in another READY-TO-EAT FOOD, the PERMIT HOLDER shall inform CONSUMERS of the significantly increased RISK of consuming such FOODS by way of a DISCLOSURE and REMINDER, as specified in ¶¶ (B) and (C) of this section, using brochures, deli case or menu advisories, label statements, table tents, placards, or other effective written means. Pf</p> <p><b>CORRECTIVE ACTION</b></p> <p>Per discussion consumer advisory statement citing appropriate products which may be served under cooked at customer request (eggs) should be added to the breakfast menu in the reprint which is in progress.</p>	--

Use this section for Good Retail Practice (GRP) Violations

Violation #	Description of violation, WFC Reference Number / Corrective Action Required	Compliance Date/ Corrected during inspection
<b>34</b> <input type="checkbox"/> P <input checked="" type="checkbox"/> Pf <input type="checkbox"/> C	<p>Food employee was not able to locate a food thermometer for monitoring food temperatures.</p> <p><b>WISCONSIN FOOD CODE REFERENCE</b>  <b>4-302.12 Food Temperature Measuring Devices.</b>          (A) FOOD TEMPERATURE MEASURING DEVICES shall be provided and readily accessible for use in ensuring attainment and maintenance of FOOD temperatures as specified under Chapter 3. Pf          (B) A TEMPERATURE MEASURING DEVICE with a suitable small-diameter probe that is designed to measure the temperature of thin masses shall be provided and readily accessible to accurately measure the temperature in thin FOODS such as MEAT patties and FISH filets. Pf</p> <p><b>CORRECTIVE ACTION</b>  <b>A calibrated food thermometer must be accessible and used to monitor food cooking, hot holding and cooling temperatures. Absence of a food thermometer indicates that none of these required temperature readings are being monitored.</b></p>	<b>Immediate</b>
<b>39</b> <input type="checkbox"/> P <input type="checkbox"/> Pf <input checked="" type="checkbox"/> C	<p>Numerous in use wipe rags (wet) were noted out on counters including one noted set directly on an in use cutting board. A wipe rag bucket was filled and available.</p> <p><b>WISCONSIN FOOD CODE REFERENCE</b>  <b>3-304.14 Wiping Cloths and Working Containers, Use Limitation.</b>          (A) Cloths in-use for wiping FOOD spills from TABLEWARE and carry-out containers that occur as FOOD is being served shall be:          (1) Maintained dry; and          (2) Used for no other purpose.          (B) Cloths in-use for wiping counters and other EQUIPMENT surfaces shall be:          (1) Held between uses in a chemical sanitizer solution at a concentration specified under § 4-501.114; and          (2) Laundered daily as specified under ¶ 4-802.11 (D).          (C) Cloths in-use for wiping surfaces in contact with raw animal FOODS shall be kept separate from cloths used for other purposes.</p> <p><b>CORRECTIVE ACTION</b>  <b>In use wipe rags should be maintained in wipe rag bucket containing sanitizer solution when not in use. If a rag is used for raw animal spills and separate wipe rag bucket should be used for those rags.</b></p>	
<b>45</b> <input type="checkbox"/> P <input type="checkbox"/> Pf <input checked="" type="checkbox"/> C	<p>Back prep cooler cutting board was noted heavily scored and stained. Surface is no longer cleanable based on current condition.</p> <p><b>WISCONSIN FOOD CODE REFERENCE</b>  <b>4-501.12 Cutting Surfaces.</b>          Surfaces such as cutting blocks and boards that are subject to scratching and scoring shall be resurfaced if they can no longer be effectively cleaned and SANITIZED, or discarded if they are not capable of being resurfaced.</p> <p><b>CORRECTIVE ACTION</b>  <b>Cutting board must be removed from use and resurfaced or replaced due to wear and heavy score lines. Cutting board is no longer cleanable and visibly stained.</b></p>	
<b>54</b> <input type="checkbox"/> P <input type="checkbox"/> Pf <input checked="" type="checkbox"/> C	<p>Two light units noted without cover/shield covering light tubes in the kitchen area above food prep area and ware washing area.</p> <p><b>WISCONSIN FOOD CODE REFERENCE</b>  <b>6-202.11 Light Bulbs, Protective Shielding.</b>          (A) Except as specified in ¶ (B) of this section, light bulbs shall be shielded, coated, or otherwise shatter-resistant in areas where there is exposed FOOD; clean EQUIPMENT, UTENSILS, and LINENS; or unwrapped SINGLE-SERVICE and SINGLE-USE ARTICLES.</p> <p><b>CORRECTIVE ACTION</b>  <b>Light fixture covers should be replaced or light shields installed.</b></p>	

<input type="checkbox"/> P <input type="checkbox"/> Pf <input type="checkbox"/> C	WISCONSIN FOOD CODE REFERENCE  <b>CORRECTIVE ACTION</b>	
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Long term controls in place

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*Critical Violations which require greater than one re-inspection and/or repeated CDC Risk Factors violation(s) which are cited on 3 consecutive inspections shall result in the issuance of a re-inspection fee. Re-inspection fees are set based on the complexity of the establishment as follows:*

- *Complex restaurants \$250.00*
- *Moderate restaurants \$200.00*
- *Simple restaurants \$150.00*
- *Retail >1 M \$300.00*
- *Retail 25K-1M \$250.00*
- *Retail remaining \$200.00*

*Violations must be corrected by the compliance date, unless some arrangement has been made with Menasha Health Department. Re-inspection fees will be assessed to all CDC Risk Factor violations requiring more than (1) re-inspection or if the same CDC Risk Factor violation is cited on 3 consecutive inspections. Re-inspection fees will be billed to the owner of the establishment. Failure to pay re-inspection fee shall result in the following potential legal actions:*

- *Temporary revocation of license*
- *License will not be renewed pending payment*
- *Enforcement conference with licensee or licensee representative which would require signed compliance agreement.*

*Operators who wish to challenge the assessment of a re-inspection fee shall submit in writing circumstances and reason that they feel the re-inspection fee should not have been assessed. This statement must be submitted to the Public Health Director. The issue will then be addressed by the City of Menasha Board of Health. Any violations and /or enforcement shall be complied with pending appeal.*

*The City of Menasha posts all Health Department Inspection reports on the City of Menasha Web-Site.*

*Inspection Narrative and information on non-violation observations and/or suggestions:*

I understand and agree to comply with the corrections ordered in this report. I understand the failure to comply could result in legal action including loss of license.

PIC signature or authorized employee	Date	Sanitarian Signature Todd Drew, R.S.	Date

**Food Safety Fact Sheets Attached:**

<input checked="" type="checkbox"/> Employee Health	<input checked="" type="checkbox"/> Employee Reporting Agreement	<input type="checkbox"/> Personal Hygiene	<input type="checkbox"/> Bare hand contact
<input type="checkbox"/> Responsibilities of the PIC	<input type="checkbox"/> Disposable glove use	<input checked="" type="checkbox"/> Cross – Contamination	<input type="checkbox"/> Demonstration of Knowledge
<input checked="" type="checkbox"/> Cooling Procedures	<input type="checkbox"/> Thawing Procedures	<input type="checkbox"/> Active Managerial Control	<input type="checkbox"/> Certified Food Manager
<input checked="" type="checkbox"/> Consumer Advisory	<input type="checkbox"/> HACCP	<input type="checkbox"/> HACCP Hazard Analysis	<input type="checkbox"/> Serving Safe Food
<input type="checkbox"/> Pre-Inspection	<input type="checkbox"/> Time as a Health Control	<input type="checkbox"/> Allergens	<input checked="" type="checkbox"/> Thermometer Calibration
<input type="checkbox"/> Catering	<input checked="" type="checkbox"/> Cooking Temperatures	<input type="checkbox"/> Microwave Cooking	<input type="checkbox"/> Interpreting the Inspection Report
<input type="checkbox"/> Variance / HACCP	<input type="checkbox"/> Frozen Foods	<input type="checkbox"/> Receiving	<input type="checkbox"/> Chemical / Physical Contamination
<input type="checkbox"/> Common Foodborne Illnesses	<input type="checkbox"/> Outdoor Events	<input type="checkbox"/> Serving Safe Food	<input type="checkbox"/> Effective Sanitizing
<input checked="" type="checkbox"/> Organizing Coolers	<input checked="" type="checkbox"/> Date Marking		